HOTPOINT SERVICE

SERVICE CALL: If you have a problem with your appliance ring your local Service Office.
SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Service Centre. If the accessory or spare part you want is not on the form then contact your Service Centre for prices and availability.
Please address all correspondence to Hotpoint Service Centre or Hotpoint Service Office as applicable.

■ Service Office and Service Centre
• Service Office only

IRELAND

Northern Ireland:
256 Ormeau Road, Belfast, BT7 2FZ.
Tel: Belfast 647111.

Eire: 35/36 Arran Quay, Dublin 7.
Tel: Dublin 725922.

Spares and accessories may be ordered from either address.

SCOTLAND

- **ABERDEEN:** 68 Carden Place, AB1 1UL. **Tel: Aberdeen 642283.**
- **DUNDEE:** Bannerman House, South Tay Street, DD1 1NR. **Tel: Dundee 28383.**
- **EDINBURGH:** 35 West Bowling Green Street, Leith, EH6 5NX. **Tel: 031-554 1431.**
- ■ **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN. **Tel: Office 041-886 6241 Centre 041-886 5611.**

NORTH EAST

- **NEWCASTLE:** 24 Northumberland Road, NE1 8AJ. **Tel: Newcastle 2321008**
- **MIDDLESBROUGH:** 59 Albert Road, TS1 1NG. **Tel: Middlesbrough 248436**
- **HULL:** Custom House Building, Whitefriargate, HU1 2EU. **Tel: Hull 224777.**
- **MEXBOROUGH:** Morphy Richards, Swinton Works, S64 8AJ. **Tel: Mexborough 582831.**
- ■ **WETHERBY:** Sandbeck Lane, LS22 4TW. **Tel: Office Wetherby 61261/61444 Centre Wetherby 61221.**

NORTH WEST

- **KENDAL:** 2B Highgate, LA9 4SX. **Tel: Kendal 24483.**
- **PRESTON:** 24/25 Cannon Street, PR1 3NR. **Tel: Preston 24311.**
- **ST. HELENS:** 40 Cowley Hill Lane, WA10 2AD. **Tel: St. Helens 35152.**
- **ELLESMERE PORT:** 1 Church Parade, L65 2ER. **Tel: 051-356 2141.**
- ■ **STOCKPORT:** 44/46 Station Road, Heaton Mersey, SK4 3QT. **Tel: Office 061-442 8677 Centre 061-432 0255.**

EAST MIDLANDS

- **LINCOLN:** Firth Road, LN6 7BW. **Tel: Lincoln 33611**
- **LEICESTER:** 65 Belgrave Gate, LE1 3HR. **Tel: Leicester 29936.**
- **WELLINGBOROUGH:** 398 Cambridge Street, NN8 1DW. **Tel: Wellingborough 223689.**
- ■ **NOTTINGHAM:** Ashling Street, NG2 3JB. **Tel: Office Nottingham 862431 Centre Nottingham 860387.**

WALES

- **LLANDUDNO JUNCTION:** Conwy Road, LL31 9RZ. **Tel: Deganwy 82626.**
- ■ **BRIDGEND:** 18 Western Avenue, Bridgend Industrial Estate, CF31 3SL. **Tel: Office Bridgend 64121 Centre Bridgend 64127.**

EASTERN

- **NORWICH:** 92 Upper St. Giles Street, NR2 1LT. **Tel: Norwich 620581.**
- **PETERBOROUGH:** Celta Road, PE2 9JB. **Tel: Peterborough 64741.**
- **LUTON:** 5 Crawley Road, LU1 1HX. **Tel: Luton 452211.**
- **CHELMSFORD:** Industrial Buildings, Beehive Lane, CM2 9TE. **Tel: Chelmsford 269331.**

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celta Road, Peterborough, PE2 9JB. Tel: Peterborough 68989.

WEST MIDLANDS

- **STOKE-ON-TRENT:** West Avenue, Nelson Estate, Kidsgrove, ST7 1TN. **Tel: Kidsgrove 74511.**
- ■ **ALDRIDGE:** Westgate, WS9 8UX. **Tel: Office Aldridge 743374 Centre Aldridge 743377.**

SOUTH MIDLANDS

- **DIDCOT:** 224 Broadway, OX11 8RS. **Tel: Didcot 817711.**

Spares and accessories may be ordered from either Aldridge or Wembley Centres.

LONDON and SOUTH EAST

- **SUTTON:** 2 St. Nicholas Road, SM1 1EH. **Tel: 01-643 0921**
- **HAILSHAM:** 1 Kingswood, North Street, BN27 1DQ. **Tel: Hailsham 842733**
- ■ **WEMBLEY:** 68 East Lane, HA9 7PQ. **Tel: Service Office for S. Herts and Middlesex 01-908 1933 Service Office for London area 01-904 1250 Service Centre 01-904 0201.**
- ■ **LARKFIELD:** Larkfield Trading Estate, New Hythe Lane, ME20 6SW. **Tel: Office Maidstone 76571 Centre Maidstone 76631.**

SOUTH WEST

- **BRISTOL:** 3/5 Brislington Hill, Brislington, BS4 5BQ. **Tel: Bristol 714471.**
- **PLYMOUTH:** 69 Mutley Plain, PL4 6JH. **Tel: Plymouth 262631.**
- ■ **TOTTON:** South Hampshire Industrial Park, Salisbury Road, SO4 3SA. **Tel: Office Totton 861981 Centre Totton 867933.**

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

Hotpoint Ltd., Celta Road, Peterborough, PE2 9JB, England.
91 477 0982 Hotpoint Limited is a subsidiary of The General Electric Company, p.l.c.
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FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR CERAMIC HOB

MODEL 6361

Hotpoint®

Your new appliance

This handbook gives full instructions for installing and operating your new Hotpoint Hob.

Please read right through this handbook **before** installing and using the hob for the first time.

Do make sure that any electrical wiring is carried out by a qualified electrician.

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Electrical Requirements

All electrical wiring must be carried out in compliance with the appropriate IEE and local Electricity Board regulations by a qualified electrician, e.g. your local Electricity Board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Incorrect installation could affect the safety of the appliance.

Electricity Supply

The voltage stamped on the rating plate of the hob must correspond with the house electricity supply, which must be alternating current. The voltage should be 240V.

The hob must be supplied via a suitable double pole isolating switch placed in a readily accessible position adjacent to the unit. The loading for the hob is 6.0kW.

WARNING – THIS APPLIANCE MUST BE EARTHED.

If Your Hob won't work

.... don't panic

Just quickly check these points before calling a Hotpoint engineer:

1. Check that the mains supply has been switched on.
2. If the heating areas are not giving the amount of heat you require check that you are using the correct setting (see page 5).
3. If food takes a long time to cook check that the base of the pans you are using are completely flat.

If after following these instructions you are still having problems contact your nearest Hopoint Service Office. The telephone number is shown on the back page.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6361) and colour.
5. When it was purchased.
   Put the date here .....

Make sure you have all these details before you call. Meanwhile, switch off the appliance at the mains supply and leave it alone until the Engineer calls.

Five Year Guarantee

From the moment your Hob is delivered Hotpoint guarantees it for FIVE YEARS. During the five years all parts are completely free of charge provided they are fitted by Hotpoint's own Service Engineer. Labour costs are chargeable after the first year.

This guarantee does not cover accidents or negligence. The Hob must be used in the United Kingdom and must not be tampered with or taken apart by anyone who is not an authorised Hotpoint representative. Hotpoint's guarantee in no way limits your legal rights.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Cooking with the saucepan lid on will also save you time and electricity.

Always select a pan which is the same size as the cooking zone – small pans, ideally, should not be used on the large cooking zones.

Salt or water on the underside of the pan could damage the zones so always keep them dry and clean.

Cooking on the Ceramic Hob

When placing a pan on the ceramic surface make sure that the base is clean, free from grit, and dry.

A pan may be moved away from the cooking zone to reduce the heat quickly and be left only partly over the cooking zone provided that the control is turned down from the maximum setting.

Never leave a cooking zone on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs. Any spillage left on the surface after cooking should be cleaned off (see below) before the hob is switched on again to prevent baking on.

Do not cook directly on the hob itself and under no circumstances should the hob be used with aluminium foil in contact with the hob surface. Whilst the hob may be used as an additional work surface care must be taken to ensure that it is not scratched (e.g. do not use the hob as a chopping board).

Do not put plastic items on a warm cooking zone.

IMPORTANT — DO NOT USE THE HOB IF IT IS CRACKED – SWITCH OFF AT THE MAINS IMMEDIATELY and contact your nearest Hotpoint Service Office, for telephone number see back of handbook.

Caring for your Hob

Before doing any cleaning always check that the electricity supply is turned OFF.

Wipe up spills and splashes immediately, so that they do not become burnt on. This is particularly important in the case of sugar solutions as damage can occur to the hob surface. For daily cleaning use a liquid cleaner, e.g. Jif. Do not use any abrasive cleaner which could scratch the surface. Never put cooking oil or plastic items onto the hot cooking surface. Should these substances accidentally be burnt onto the hobs it is essential to remove them immediately to avoid damage.

To build up protection and keep the surface looking like new we recommend the weekly use of a Ceramic Hob Cleaner-Conditioner. This is available from your retailer or Hotpoint Service Centre (see back page) under Part No. 6004. Regular use of a Cleaner-Conditioner will make future cleaning easier.

If heavy solids are burned onto the surface (e.g. boiled over milk) these can be removed, when the surface is cool enough, by careful use of a stainless steel razor or similar blade in a holder, followed by cleaning with a Conditioner.

Hard water stains, grease spots and discolouration having a metallic sheen, can be removed with 'Solvol Autosol Super' or any non-abrasive stainless steel cleaner.

After cleaning with Conditioner wipe the hob with a clean paper towel. This removes any film or specks of cleaner left on the surface, which would show up as dark specks or 'stains' next time the surface is heated.

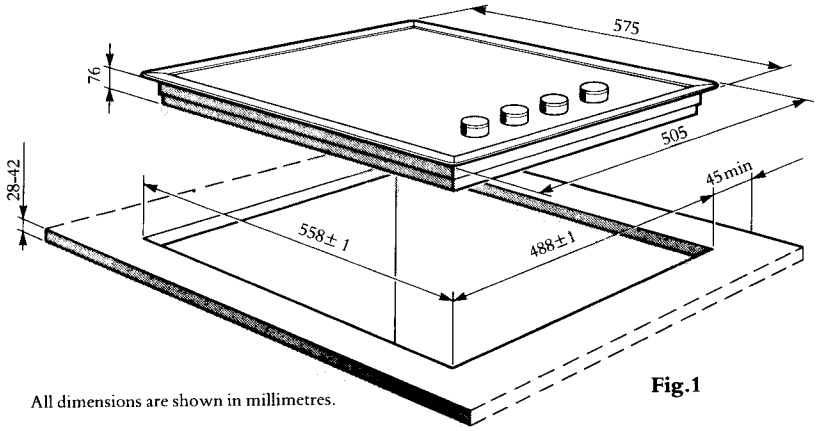
Installation

General

Before connecting or installing the hob the electricity supply must be turned OFF.

The wall at the back of the hob must be covered with a heat resistant surface, e.g. ceramic tiles.

The edge of the hob must be a minimum of 80 mm away from a tall unit or wall.



All dimensions are shown in millimetres.

Fig.1

Important: 1. The hob and unit in which it is installed must be both stable and level.

2. If the hob is installed above an oven the oven will need to be lowered from its normal position as follows:

For worktop thickness 30 mm lower the oven by 30 mm

For worktop thickness 40 mm lower the oven by 20 mm

Installing the Hob into the worktop

All brick, metal, wooden cabinets, etc. can be fitted with the hob, so long as these are heat resistant (T 120°C). The measurements of the opening to be made in the top of the cabinet are shown in Fig. 1. The hob is equipped with a special rubber gasket to prevent particles of food and other foreign objects from getting into the cabinet. The gasket must be accurately fitted on to the edge of the hole in the cabinet top (Fig. 3) and must be stuck to the top by lightly pressing with the fingers. After having removed the layer of protective paper, position the hob by pressing all round with the hands. Fix the hob to the cabinet using the recessed brackets (Figs. 2 & 3).

Carefully trim the excess gasket «B» (Fig. 3).

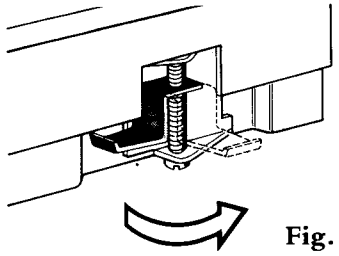


Fig. 2

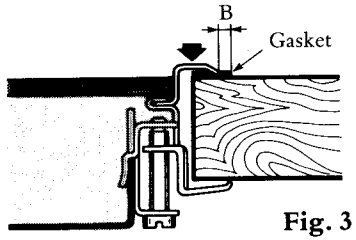


Fig. 3

Operation

Cooking Areas

The equipment has four cooking areas, two with dual rings, as shown in Fig. 4. The positions are clearly indicated on the hob by circles. Heating only occurs within the circles marked on the hob.

The surface of the hob and the base of any pans used must be clean and dry.

There are two warning lights. The On/Off light switches on when one or more cooking areas are powered and switches off when all cooking areas are turned off. The Hob Hot warning light switches on when one or more heating areas exceeds 60°C (approximately).

This warning light stays on until the temperatures of all cooking areas have dropped below 60°C.

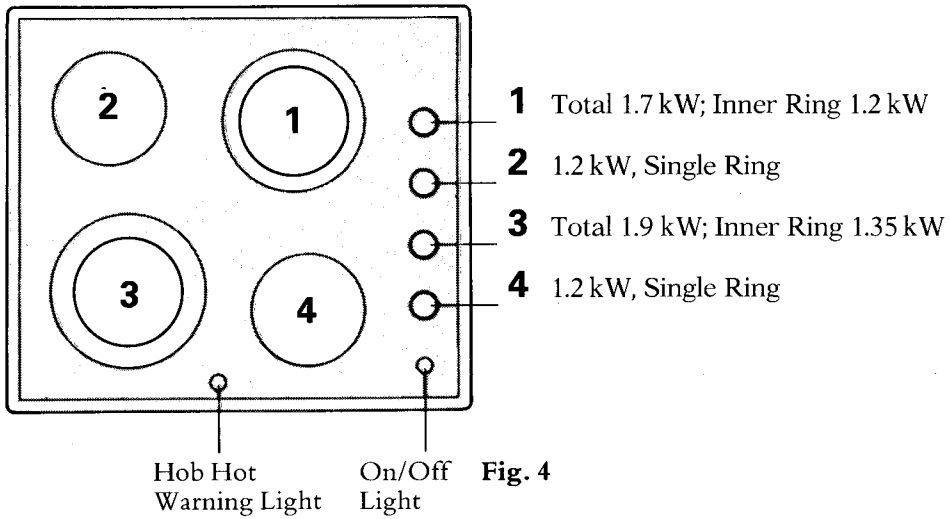


Fig. 4

The Controls

The relevant control for each heating area is shown in Fig. 4. Each control can be used to select any temperature setting from a minimum at position 1 to a maximum at position 11 (see Fig. 5). For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (11); wait until boiling point is reached, then set the knob to a lower position as required.

See chart below for guide to control settings.

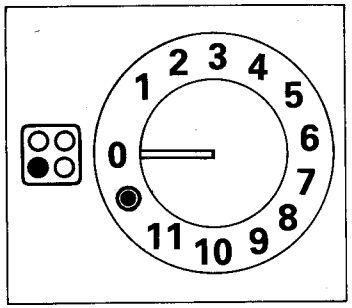


Fig. 5

Dual Ring Controls

Cooking areas 1 and 3 (Fig. 4) have dual rings such that the inner ring only can be selected in order to save energy when using smaller pans or simmering very gently.

When controls 1 and 3 are turned on initially the inner ring only will be heated.

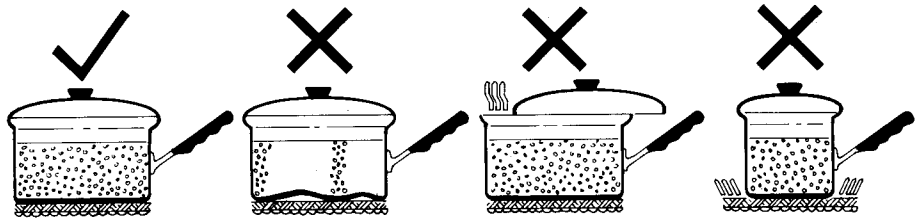
To select both rings turn the control round past position 11 to the ◉ symbol (Fig. 5). Then turn the control back to set the power of the dual ring on any position from 1 to 11.

Control Settings Guide

This table is provided only as a guide – settings also depend on the type of pan used and the quantity of food.

KNOB POSITION	TYPE OF FOOD
1-2	To dissolve butter, chocolate, etc.
2-4	To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter.
5-6	To heat solid and liquid foods – keep water boiling – unfreeze frozen foods – make omelettes containing 2-3 eggs – various types of cooking – dishes fruit and vegetables.
7-9	To stew meats, fish and vegetables, and cook foods with more or less water, jams, etc.
9-11	To seal meats and fry fish.
11	Frying potatoes, etc., bringing water to the boil.

Using the correct pan



Saucepans should preferably be heavyweight (suitable for electricity) and should be completely flat (machined base).

An uneven pan base will result in longer cooking times and cost you more in electricity. Pans with a damaged or rough base should not be used on ceramic hobs as they could scratch the glass surface. Pans with a recessed or ridged base should not be used. Do not use an asbestos mat or anything else under the pan.